

AMENDMENT TO THE CLAIMS

1. (Currently Amended) A flour of a grain belonging to the genus *Eragrostis*, ~~preferably *Eragrostis tef*~~, characterized in that the falling number of the grain at the moment of grinding is at least 250, ~~preferably at least 300, more preferably at least 340, most preferably at least 380.~~

2. (Original) A flour according to claim 1, characterized in that the grain has after-ripened.

3. (Currently Amended) A flour according to claim 2, characterized in that the falling number of the grain at the moment of grinding is at least 1.01 times higher than at the moment of harvesting the grain, ~~preferably at least 1.05, more preferably at least 1.20 and still more preferably at least 1.30 times higher.~~

4. (Previously Presented) A flour according to claim 1, characterized in that the grain is gluten-free.

5. (Currently Amended) A flour according to claim 1, wherein the grain has been ground at least 4, ~~preferably at least 6, more preferably at least 8~~ weeks after harvesting.

6. (Currently Amended) A flour according to claim 1, wherein the falling number of the grain ~~at the moment of~~ prior to grinding is substantially stable for at least 2-3 weeks.

7. (Currently Amended) A flour according to claim 1, wherein the grain is so finely ground that ~~an essential part of~~ the flour can pass through a sieve with a pore size of at most 150 microns, ~~preferably at most 120 microns, more preferably at most 100 microns.~~

8. (Previously Presented) A flour according to claim 1, wherein the grain contains at least 0.005% iron, and/or at least 0.14% calcium, and/or at most 0.8% mineral-binding substance.

9. (Previously Presented) A flour according to claim 1, wherein the flour comprises 10-30% rapidly degradable carbohydrates, 35-65% slowly degradable carbohydrates and 20-40% resistant carbohydrates, said percentages calculated relative to the total content of carbohydrates.

10. (Previously Presented) A flour according to claim 1, wherein the grain comprises a mixture of grains.

11. (Currently Amended) A flour according to claim 10, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 400, ~~preferably higher than 420, more preferably higher than 450.~~

12. (Currently Amended) A flour according to claim 11, wherein, for the remaining part, the mixture consists of flour of a grain with a falling number lower than 400, ~~preferably lower than 350.~~

13. (Currently Amended) A flour according to claim 10, wherein the mixture consists for 5-99% of grain which has after-ripened

~~for a long time, preferably~~ more than 4 weeks, ~~more preferably~~
~~more than 8 weeks,~~ and for the remaining part, consists of grain
which has after-ripened ~~for a short time, preferably~~ fewer than 4
weeks, ~~more preferably fewer than 2 weeks.~~

14. (Currently Amended) A flour comprising a flour according to
claim 1 mixed with flour of a gluten-free crop, ~~preferably~~
selected from the group ~~comprising~~ consisting of potato, corn,
rice, arrowroot, buckwheat and quinoa.

15. (Currently Amended) A flour comprising a flour according to
claim 1 mixed with flour of a gluten-containing crop, ~~preferably~~
selected from the group ~~comprising~~ consisting of wheat, barley,
rye and oat.

16. (Previously Presented) A dough or batter comprising flour
according to claim 1.

17. (Previously Presented) A gluten-free dough or batter
comprising flour according to claim 1.

18. (Previously Presented) A food product comprising flour
according to claim 1.

19. (Previously Presented) A method for baking a product
comprising the steps of: a) preparing a dough or batter by mixing
a flour according to claim 1 with a liquid and, optionally, a
leavening agent; b) kneading said dough in a desired shape; and c)
heating the dough for some time.

20. (Previously Presented) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 1 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

21. (Previously Presented) A baked product prepared according to the method of claim 19.

22. (Original) A gluten-free baked product according to the method of claim 20.

23. (Previously Presented) A baked product prepared according to claim 21, wherein the product contains at least 0.005% iron, at least 0.14% calcium and at most 0.8% mineral-binding substance.

24. (Previously Presented) An extruded product comprising dough according to claim 16.

25. (Previously Presented) A coating comprising flour according to claim 1.

26. (Original) A food product at least partly provided with a coating according to claim 25.

27. (Currently Amended) A food product or luxury food product prepared from unground grain belonging to the genus *Eragrostis*, preferably ~~*Eragrostis tef*~~, characterized in that the falling number of the grain at the moment of the preparation is at least

~~250, preferably at least 300, more preferably at least 340, most preferably at least 380.~~

28. (Previously Presented) A method for binding a composition, preferably a pharmaceutical or a cosmetic composition, of at least two components, comprising the mixing of said components with starch of a flour according to claim 1.

29. (Currently Amended) Use of a flour according to the method of claim 19.

30. (Currently Amended) A flour according to claim 3, characterized in that:

the grain is gluten-free;

the grain has been ground at least 4, ~~preferably at least 6, more preferably at least 8~~ weeks after harvesting;

the falling number of the grain ~~at the moment of~~ prior to grinding is substantially stable for at least 2-3 weeks;

the grain is so finely ground that ~~an essential part of~~ the flour can pass through a sieve with a pore size of at most 150 microns, ~~preferably at most 120 microns, more preferably at most 100 microns;~~

the grain contains at least 0.005% iron, and/or at least 0.14% calcium, and/or at most 0.8% mineral-binding substance;

the flour comprises 10-30% rapidly degradable carbohydrates, 35-65% slowly degradable carbohydrates and 20-40% resistant carbohydrates, said percentages calculated relative to the total content of carbohydrates;

the grain comprises a mixture of grains.

31. (Currently Amended) A flour according to claim 30, wherein:
the mixture consists for 5-99% of flour of a grain with a
falling number higher than 400, ~~preferably higher than 420, more~~
~~preferably higher than 450;~~

for the remaining part, the mixture consists of flour of a
grain with a falling number lower than 400, ~~preferably lower than~~
~~350.~~

32. (Currently Amended) A flour according to claim 30, wherein
the mixture consists for 5-99% of grain which has after-ripened
~~for a long time, preferably~~ more than 4 weeks, ~~more preferably~~
~~more than 8 weeks,~~ and for the remaining part, consists of grain
which has after-ripened ~~for a short time, preferably~~ fewer than 4
weeks, ~~more preferably fewer than 2 weeks.~~

33. (Currently Amended) A flour comprising a flour according to
claim 30 mixed with flour of a gluten-free crop, ~~preferably~~
selected from the group ~~comprising~~ consisting of potato, corn,
rice, arrowroot, buckwheat and quinoa.

34. (Currently Amended) A flour comprising a flour according to
claim 31 mixed with flour of a gluten-free crop, ~~preferably~~
selected from the group ~~comprising~~ consisting of potato, corn,
rice, arrowroot, buckwheat and quinoa.

35. (Currently Amended) A flour comprising a flour according to
claim 32 mixed with flour of a gluten-free crop, ~~preferably~~
selected from the group ~~comprising~~ consisting of potato, corn,
rice, arrowroot, buckwheat and quinoa.

36. (Previously Presented) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 33 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

37. (Previously Presented) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 34 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

38. (Previously Presented) A method for baking a gluten-free product, comprising: a) preparing a dough or batter by mixing a flour according to claim 35 with a liquid and, optionally, a leavening agent; b) kneading said dough in a desired shape; and c) heating the dough for some time.

39. (Currently Amended) Use of a flour according to the method of claim-4 19, characterized in that the grain is gluten-free.

40. (Currently Amended) Use of a dough or batter according to the method of claim-16 19.

41. (Currently Amended) Use of a dough or batter according to the method of claim-17 19, characterized in that the dough or batter is gluten-free.

42. (Currently Amended) A flour comprising a flour according to claim 30 mixed with flour of a gluten-containing crop, ~~preferably~~

selected from the group ~~comprising~~ consisting of wheat, barley, rye and oat.

43. (Currently Amended) A flour comprising a flour according to claim 31 mixed with flour of a gluten-containing crop, ~~preferably~~ selected from the group ~~comprising~~ consisting of wheat, barley, rye and oat.

44. (Currently Amended) A flour comprising a flour according to claim 32 mixed with flour of a gluten-containing crop, ~~preferably~~ selected from the group ~~comprising~~ consisting of wheat, barley, rye and oat.

45. (New) A flour according to claim 1, wherein the grain belongs to the genus *Eragrostis tef*.

46. (New) A flour according to claim 1, wherein the falling number of the grain at the moment of grinding is at least 300.

47. (New) A flour according to claim 1, wherein the falling number of the grain at the moment of grinding is at least 340.

48. (New) A flour according to claim 1, wherein the falling number of the grain at the moment of grinding is at least 380.

49. (New) A flour according to claim 2, wherein the falling number of the grain at the moment of grinding is at least 1.05 times higher than at the moment of harvesting the grain.

50. (New) A flour according to claim 2, wherein the falling number of the grain at the moment of grinding is at least 1.20 times higher than at the moment of harvesting the grain.

51. (New) A flour according to claim 2, wherein the falling number of the grain at the moment of grinding is at least 1.30 times higher than at the moment of harvesting the grain.

52. (New) A flour according to claim 1, wherein the grain has been ground at least 6 weeks after harvesting.

53. (New) A flour according to claim 1, wherein the grain has been ground at least 8 weeks after harvesting.

54. (New) A flour according to claim 7, wherein the pore size is at most 120 microns.

55. (New) A flour according to claim 7, wherein the pore size is at most 100 microns.

56. (New) A flour according to claim 10, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 420.

57. (New) A flour according to claim 10, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 450.

58. (New) A flour according to claim 11, wherein, for the remaining part, the mixture consists of flour of a grain with a falling number lower than 350.

59. (New) A flour according to claim 10, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 8 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 4 weeks.

60. (New) A flour according to claim 10, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 8 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 2 weeks.

61. (New) A flour according to claim 10, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 4 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 2 weeks.

62. (New) A flour according to claim 27, wherein the grain belongs to the genus *Eragrostis tef*.

63. (New) A flour according to claim 27, wherein the falling number of the grain at the moment of grinding is at least 300.

64. (New) A flour according to claim 27, wherein the falling number of the grain at the moment of grinding is at least 340.

65. (New) A flour according to claim 27, wherein the falling number of the grain at the moment of grinding is at least 380.

66. (New) A flour according to claim 30, wherein the grain has been ground at least 8 weeks after harvesting.

67. (New) A flour according to claim 30, wherein the pore size is at most 120 microns.

68. (New) A flour according to claim 30, wherein the pore size is at most 100 microns.

69. (New) A flour according to claim 31, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 420.

70. (New) A flour according to claim 31, wherein the mixture consists for 5-99% of flour of a grain with a falling number higher than 450.

71. (New) A flour according to claim 31, wherein, for the remaining part, the mixture consists of flour of a grain with a falling number lower than 350.

72. (New) A flour according to claim 32, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 8 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 4 weeks.

73. (New) A flour according to claim 32, wherein the mixture consists for 5-99% of grain which has after-ripened for more than

8 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 2 weeks.

74. (New) A flour according to claim 32, wherein the mixture consists for 5-99% of grain which has after-ripened for more than 4 weeks, and for the remaining part, consists of a grain which has after-ripened for fewer than 2 weeks.